

§ 573.120

- 573.420 Ethyl cellulose.
- 573.440 Ethylene dichloride.
- 573.450 Fermented ammoniated condensed whey.
- 573.460 Formaldehyde.
- 573.480 Formic acid.
- 573.500 Condensed, extracted glutamic acid fermentation product.
- 573.520 Hemicellulose extract.
- 573.530 Hydrogenated corn syrup.
- 573.540 Hydrolyzed leather meal.
- 573.560 Iron ammonium citrate.
- 573.580 Iron-choline citrate complex.
- 573.600 Lignin sulfonates.
- 573.620 Menadione dimethylpyrimidinol bisulfite.
- 573.625 Menadione nicotinamide bisulfite.
- 573.640 Methyl esters of higher fatty acids.
- 573.660 Methyl glucoside-coconut oil ester.
- 573.680 Mineral oil.
- 573.700 Sodium nitrite.
- 573.720 Petrolatum.
- 573.740 Odorless light petroleum hydrocarbons.
- 573.750 *Pichia pastoris* dried yeast.
- 573.760 Poloxalene.
- 573.780 Polyethylene.
- 573.800 Polyethylene glycol (400) mono- and dioleates.
- 573.820 Polyoxyethylene glycol (400) mono- and dioleates.
- 573.840 Polysorbate 60.
- 573.860 Polysorbate 80.
- 573.870 Poly(2-vinylpyridine-co-styrene).
- 573.880 Normal propyl alcohol.
- 573.900 Pyrophyllite.
- 573.914 Salts of volatile fatty acids.
- 573.920 Selenium.
- 573.940 Silicon dioxide.
- 573.960 Sorbitan monostearate.
- 573.980 Taurine.
- 573.1000 Verxite.
- 573.1010 Xanthan gum.
- 573.1020 Yellow prussiate of soda.

AUTHORITY: 21 U.S.C. 321, 342, 348.

SOURCE: 41 FR 38652, Sept. 10, 1976, unless otherwise noted.

Subpart A [Reserved]

Subpart B—Food Additive Listing

§ 573.120 Acrylamide-acrylic acid resin.

Acrylamide-acrylic acid resin (hydrolyzed polyacrylamide), only for the purposes of this section as described below, may be safely used in accordance with the following prescribed conditions:

(a) The additive is produced by polymerization of acrylamide with partial hydrolysis, or by copolymerization

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of acrylamide and acrylic acid with the greater part of the polymer being composed of acrylamide units.

(b) The additive meets the following specifications:

(1) A minimum molecular weight of 3 million.

(2) Viscosity range: 3,000 to 6,000 centipoises at 77° F in a 1 percent aqueous solution as determined by LVF Brookfield Viscometer or equivalent using a number 6 spindle at 20 r.p.m.

(3) Residual acrylamide: Not more than 0.05 percent.

(c) It is used as a thickener and suspending agent in nonmedicated aqueous suspensions intended for addition to animal feeds.

[41 FR 38652, Sept. 10, 1976, as amended at 45 FR 38058, June 6, 1980]

§ 573.130 Aminoglycoside 3'-phosphotransferase II.

The food additive aminoglycoside 3'-phosphotransferase II may be safely used in the development of genetically modified cotton, oilseed rape, and tomatoes in accordance with the following prescribed conditions:

(a) The food additive is the enzyme aminoglycoside 3'-phosphotransferase II (CAS Reg. No. 58943-39-8) which catalyzes the phosphorylation of certain aminoglycoside antibiotics, including kanamycin, neomycin, and gentamicin.

(b) Aminoglycoside 3'-phosphotransferase II is encoded by the *kan^r* gene originally isolated from transposon Tn5 of the bacterium *Escherichia coli*.

(c) The level of the additive does not exceed the amount reasonably required for selection of plant cells carrying the *kan^r* gene along with the genetic material of interest.

[59 FR 26711, May 23, 1994]

§ 573.140 Ammoniated cottonseed meal.

The food additive ammoniated cottonseed meal may be safely used in accordance with the following conditions:

(a) The food additive is the product obtained by the treatment of cottonseed meal with anhydrous ammonia until a pressure of 50 pounds per square inch gauge is reached.

(b) It is used or intended for use in the feed of ruminants as a source of